Doughnut Fryer

MODELS DNF, DNF-F

Service Manual

Serial Numbers 123439 and higher

Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

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Introduction

The ***BKI*** Doughnut Fryer is intended for general commercial use. It consists of an oil vat, 2 electrical control panels, a manual drain control and an oil filter system (DNF-F only). The oil vat holds the cooking oil that is heated by tubular heating elements. The Lower Electrical Panel controls and indicates power to the unit as well as power to the filter system. This panel also contains 2 fuses that protect the circuitry within the unit. The Upper Electrical Panel contains a thermostat that regulates the oil temperature and a push button for resetting the heating elements in the event of an overtemperature condition. A drain control is provided behind the door to allow the user to drain the cooking oil for filtering purposes. The DNF-F comes with a built-in oil filter system consisting of an oil container, filter screen assembly and pump motor/piping necessary to filter cooking oil.

The BKI name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

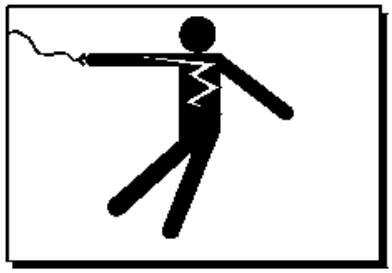
⚠DANGER This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠WARNING This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠CAUTION This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



Beware of High Voltage
This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment

Noncombustible Floors Only
Make sure your floor is noncombustible. Do not operate your fryer on floors that are wood, carpeted or have rubber mats.

- Placing your fryer on a combustible floor could cause a fire. Serious injury could result.
- Examples of noncombustible floors where you can safely place your fryer are concrete, tile, and ceramic.

Keep The Area Around Your Fryer Uncluttered
Make sure to keep the area around your fryer clear of any obstacles.

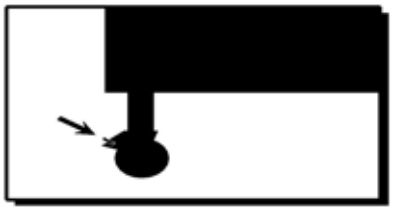
Serious injury can occur if you trip or fall near the fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.

Keep The Floor Around Your Fryer Clean Of Shortening
Make sure to keep the floor around your fryer clean of shortening and other liquids.

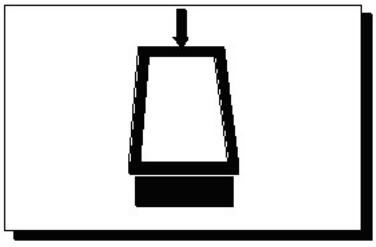
Serious injury can occur if you slip near your fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.

Keep The Lid Closed When The Fryer Is Not In Use
Hot shortening can splash if someone moves the fryer or bumps into it. Serious injury can occur if hot shortening splashes out of the fryer.

Do not lean, sit or stand on the fryer or perform any maintenance or cleaning duties while the fryer or the shortening is hot. You could be burned.

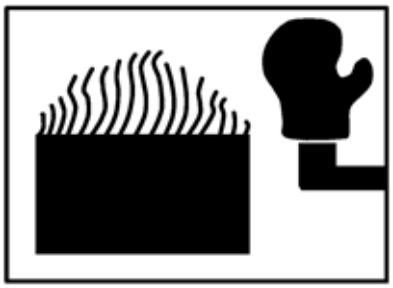


Keep The Casters Locked
To avoid spilling shortening, keep the casters locked. If any shortening spills near your fryer, clean it up immediately.



Do Not Overfill The Fryer With Shortening
Hot shortening and steam may escape and burn you if you put too much shortening in the fryer. Fill the fryer to approximately one inch below the fill marks that are inside the fryer vat. Heat the shortening. If needed, carefully add more shortening to bring the level to the fill marks.

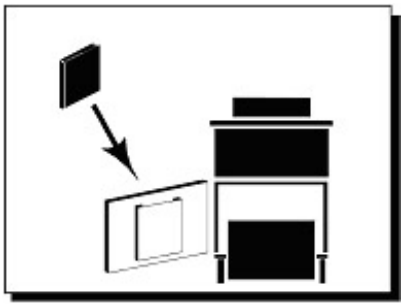
Do Not Let Any Water Get Into The Fryer
Always remove excess moisture from food before placing it into the fryer vat. Water will cause the hot shortening to spatter. You could be burned.



Wear Safe Clothing Appropriate To Your Job
Always wear your insulated mitts when handling the racks or touch any hot metal surfaces. You received a pair of insulated mitts with your fryer. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local ***BKI*** Distributor.

Always wear non-skid shoes when working around the fryer or any other equipment that uses shortening. Never wear loose clothing such as neckties or scarves while operating your fryer. Keep loose hair tied back or in a hair net while operating your fryer.

Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.



Keep this manual with the Equipment
This manual is an important part of your equipment. Always keep it near for easy access.

If you need to replace this manual, contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

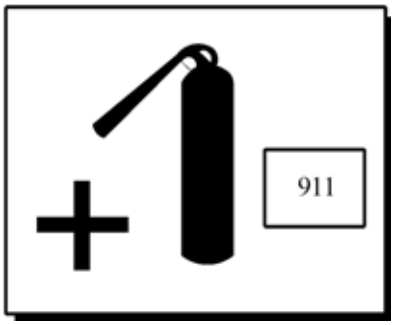
Protect Children
Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

Keep Safety Labels Clean and in Good Condition
Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 7, then contact:

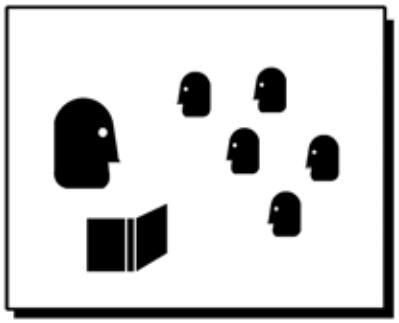
BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



Be Prepared for Emergencies
Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

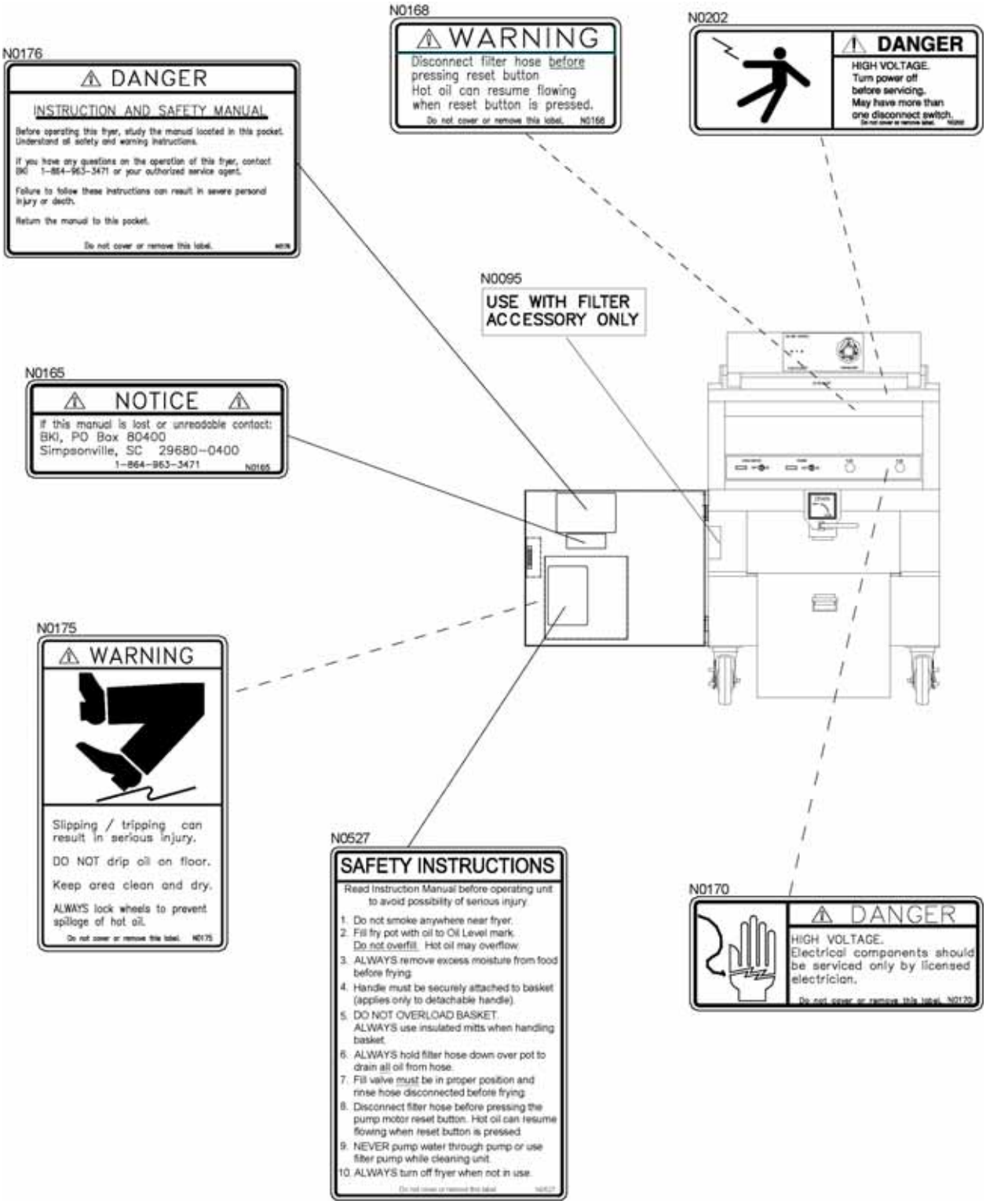
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels


N0176
⚠ DANGER
INSTRUCTION AND SAFETY MANUAL
Before operating this fryer, study the manual located in this pocket. Understand all safety and warning instructions.
If you have any questions on the operation of this fryer, contact BKI 1-864-963-3471 or your authorized service agent.
Failure to follow these instructions can result in severe personal injury or death.
Return the manual to this pocket.
Do not cover or remove this label.
N0168
⚠ WARNING
Disconnect filter hose before pressing reset button
Hot oil can resume flowing when reset button is pressed.
Do not cover or remove this label. N0168
N0202
⚠ DANGER
HIGH VOLTAGE.
Turn power off before servicing.
May have more than one disconnect switch.
N0095
USE WITH FILTER ACCESSORY ONLY
N0165
⚠ NOTICE ⚠
If this manual is lost or unreadable contact:
BKI, PO Box 80400
Simpsonville, SC 29680-0400
1-864-963-3471
N0165
N0175
⚠ WARNING
Slipping / tripping can result in serious injury.
DO NOT drip oil on floor.
Keep area clean and dry.
ALWAYS lock wheels to prevent spillage of hot oil.
Do not cover or remove this label. N0175
N0527
SAFETY INSTRUCTIONS
Read Instruction Manual before operating unit to avoid possibility of serious injury.
1. Do not smoke anywhere near fryer.
2. Fill fry pot with oil to Oil Level mark. Do not overfill. Hot oil may overflow.
3. ALWAYS remove excess moisture from food before frying.
4. Handle must be securely attached to basket (applies only to detachable handle).
5. DO NOT OVERLOAD BASKET. ALWAYS use insulated mitts when handling basket.
6. ALWAYS hold filter hose down over pot to drain all oil from hose.
7. Fill valve must be in proper position and rinse hose disconnected before frying.
8. Disconnect filter hose before pressing the pump motor reset button. Hot oil can resume flowing when reset button is pressed.
9. NEVER pump water through pump or use filter pump while cleaning unit.
10. ALWAYS turn off fryer when not in use.
N0170
⚠ DANGER
HIGH VOLTAGE.
Electrical components should be serviced only by licensed electrician.
Do not cover or remove this label. N0170

Installation

⚠WARNING Serious injury, equipment damage or death could result if attempting to install this fryer yourself. Ensure that an authorized BKI service agent installs the fryer.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Assembly and Mounting

1. Remove all packing from the interior and exterior of the fryer.
2. Move the fryer to its permanent location and lock the casters so the fryer does not move. Every time you use the fryer, ensure that the casters are locked.
3. Clean the fryer vat before filling with shortening.
4. Place the DRAIN handle in the CLOSED position.
5. If you plan to cook cake doughnuts, attach the submersion screen (R0019) to the calrod shield (DNFA007).

Wiring

⚠WARNING Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

Initial Test and Adjustment

1. Fill vat with shortening to about one inch below the mark.

   NOTE: A solid type vegetable shortening is recommended for frying because doughnuts tend to absorb more shortening and are heavy when fried in liquid shortening.

⚠CAUTION Overfilling the fryer vat with shortening could lead to serious injury. Ensure that the fryer vat is filled with shortening only to the fill mark when shortening is hot. Do not use any shortening other than what is specified in this manual and do not overfill the fryer vat.

NOTICE Use only high-quality shortening that has low moisture content, a high smoke point and no additives.

2. Place the **POWER** switch to the **ON** position.

3. Set the thermostat to the desired temperature (best results are obtained at 370º F to 380º F). The shortening should begin to heat and begin to reach the fill mark inside the vat. Add more shortening as required to reach the fill mark. Refer to the troubleshooting section if this does not occur.

Replacement Parts

Use the information in this section to identify replacement parts. To order replacement parts, call your local BKI sales and service representative. Before calling, please note the serial number, model number and voltage on the rating tag affixed to the unit.

Assemblies & Components

Figure 1. *DNF/DNF-F Assembly & Components*

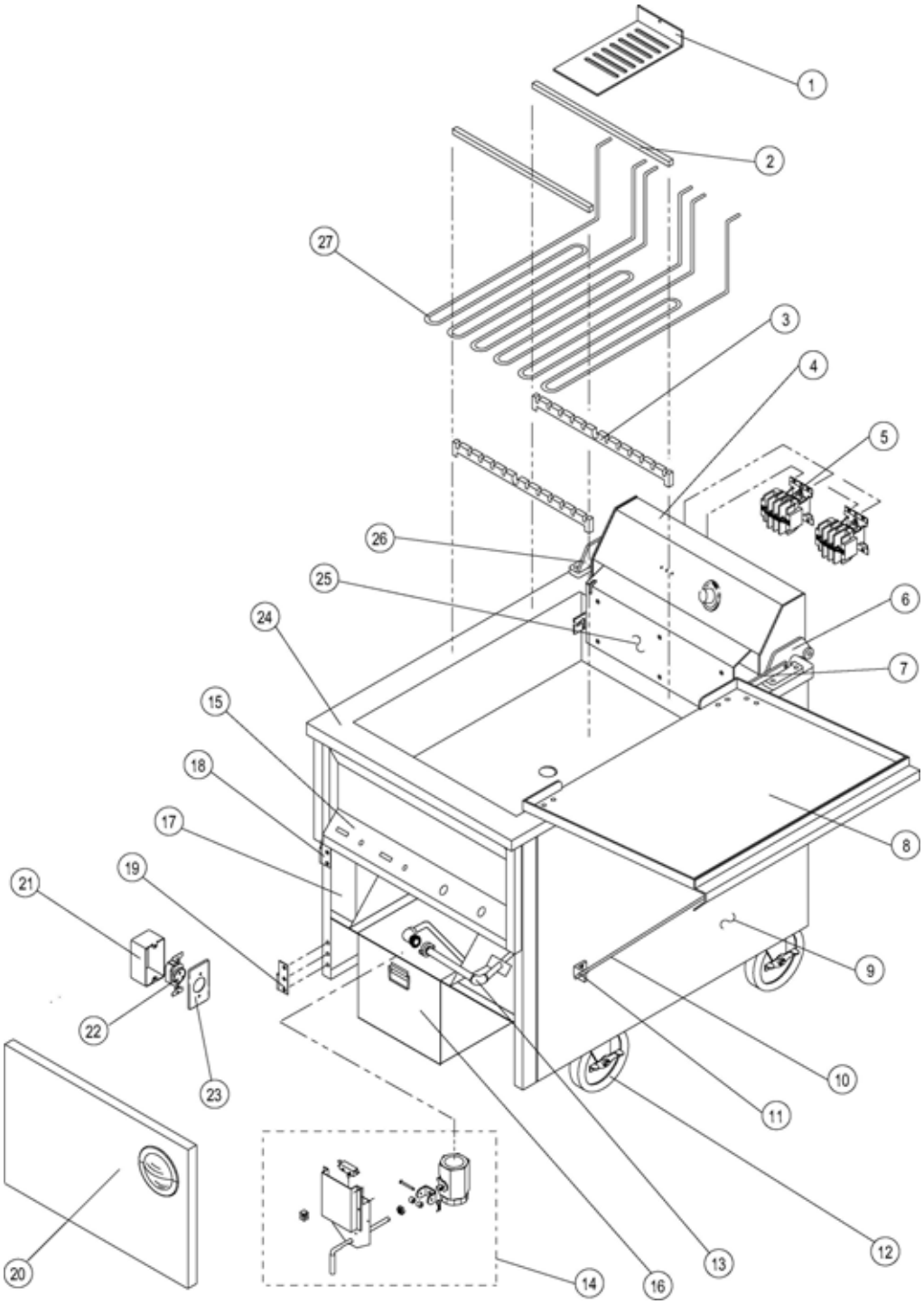


Table 1. *DNF/DNF-F Assembly & Components List*

PART #	QTY	DESCRIPTION	FIGURE (ITEM #)	TABLE
DNFA023	1	COVER, THERMO BULB	Figure 1 (1)	Table 1
DNFA040	2	BRACKET, CALROD COVER DNF	Figure 1 (2)	Table 1
DNFA065	2	CASTING, CALROD BRKT	Figure 1 (3)	Table 1
SB1817 Or SB7718	1	UPPER CONTROL PANEL 208V DNF, DNFF Or UPPER CONTROL PANEL 240V DNF, DNFF	Figure 1 (4) Figure 2	Table 1 Table 2
R0003	2	RELAY, 4 POLE 240V	Figure 1 (5)	Table 1
DNFA069	1	CASTING, RH HINGE	Figure 1 (6)	Table 1
DNFA024	1	DRAIN, FLIP STOP	Figure 1 (7)	Table 1
SB1834 or SB1804	1	DRAIN BOARD ASSY, LS DNF or DRAIN BOARD ASSY, RS DNF	Figure 1 (8)	Table 1
FKMA399	2	SIDE CABINET, L&R FKM/DNF	Figure 1 (9)	Table 1
DNFA016	1	DRAIN BOARD ROD	Figure 1 (10)	Table 1
DNFA039	2	BRACKET, DRAIN BOARD ANGLE	Figure 1 (11)	Table 1
C0406	4	CASTER, W/TOP PLATE 5"	Figure 1 (12)	Table 1
AN18000100	1	MOTOR & PIPING ASSY DNFF FLEXLINE	Figure 1 (13) Figure 3	Table 1 Table 3
-	1	DRAIN VALVE & HANDLE ASSY	Figure 1 (14) Figure 4	Table 1 Table 4
SB1801 or SB1835	1	LOWER CONTROL PANEL 208V DNF or LOWER CONTROL PANEL 240V DNF	Figure 1 (15) Figure 5	Table 1 Table 5
SB7717	1	COMPLETE OIL VAT ASSY DNF-F	Figure 1 (16) Figure 6	Table 1 Table 6
SB7700 or SB1807	1	FRAME WELD, DNF-F or FRAME WELD, DNF	Figure 1 (17)	Table 1
H0052	1	HINGE, DOOR, LH, NO PIN FRYER DOORS	Figure 1 (18)	Table 1
H0051	1	HINGE, DOOR, RH, NO PIN FRYER DOORS	Figure 1 (19)	Table 1
SB1826	1	DOOR ASSY DNF DNF-FF	Figure 1 (20) Figure 7	Table 1 Table 7
SB1953	1	OUTLET BOX, (DNF ONLY)	Figure 1 (21)	Table 1
RC0015	1	RECEPTACLE, 6-20 SGL HD (DNF ONLY)	Figure 1 (22)	Table 1
C0651	1	COVER, SINGLE RECEPT. (DNF ONLY)	Figure 1 (23)	Table 1
SB1813 or WN18000200	1	VAT WELDMENT, DNF or WELL WELD DNFF	Figure 1 (24)	Table 1
DNFA007	1	SHIELD, CALROD	Figure 1 (25)	Table 1
DNFA068	1	CASTING, LH HINGE	Figure 1 (26)	Table 1
C0024 or C0025	3	CALROD, 208V 2850W or CALROD, 240V 2850W	Figure 1 (27)	Table 1

Figure 2. *Upper Control Panel Assembly*

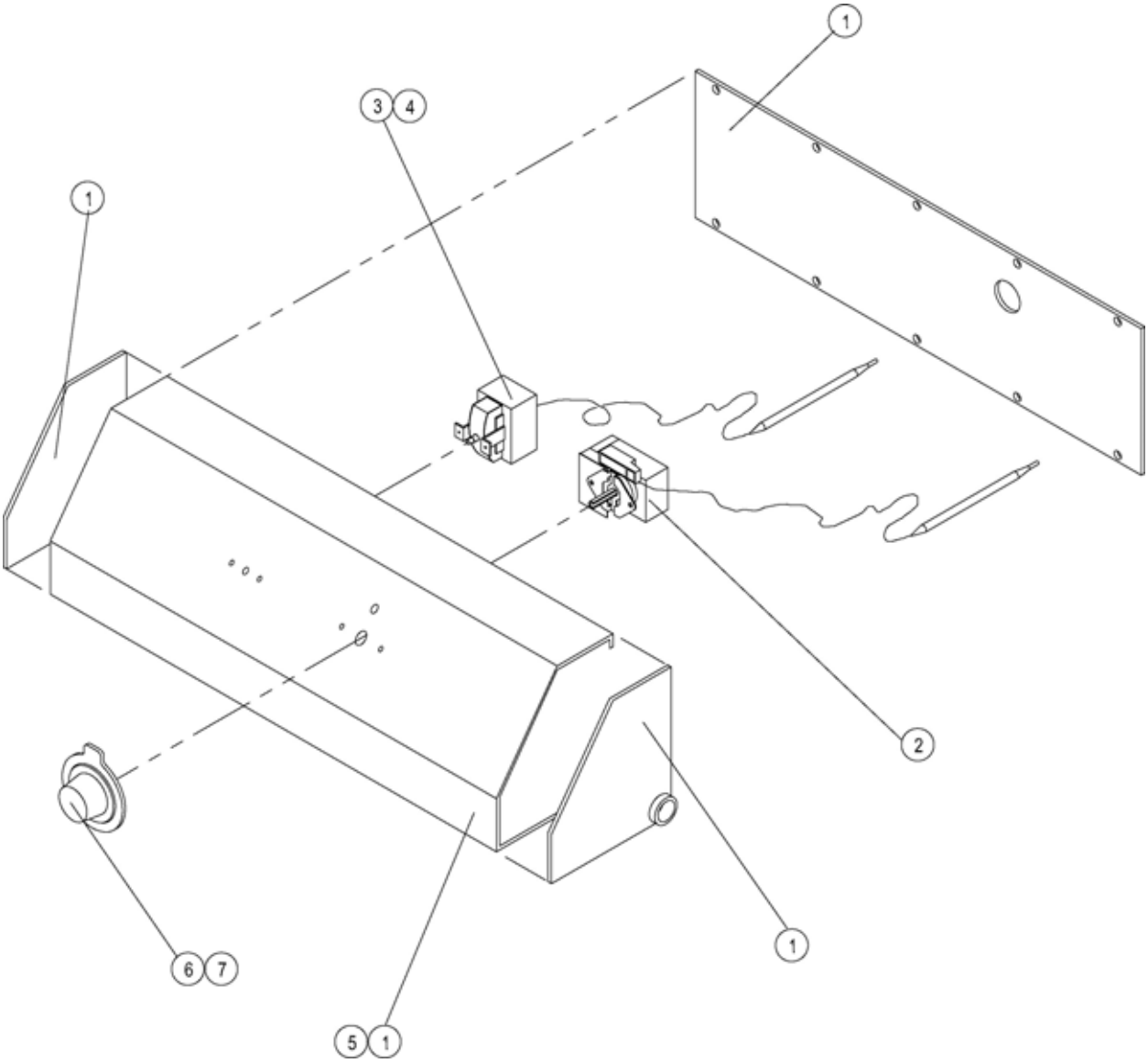


Table 2. *Upper Control Panel Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	SB1828	1	UPPER CONTROL PNL & ENDS, DNF
2	T0022	1	THERMOSTAT, 375 DEG SGL POLE
3	T0009	1	THERMOSTAT, HI LIMIT 540 DEG
4	S0073	1	SWITCH, PUSHBUTTON MICRO
5	N0240	1	DECAL, CONTROL PANEL DNF
6	K0030	1	KNOB, T-STAT BLK 400DEG
7	B1050	1	BEZEL, ROBERTSHAW THERMOSTAT
	C0024 * or C0025 *	3	CALROD, 208V 2850W or CALROD, 240V 2850W

* - See Figure 1 (27).

Figure 3. *Motor & Piping Assembly*

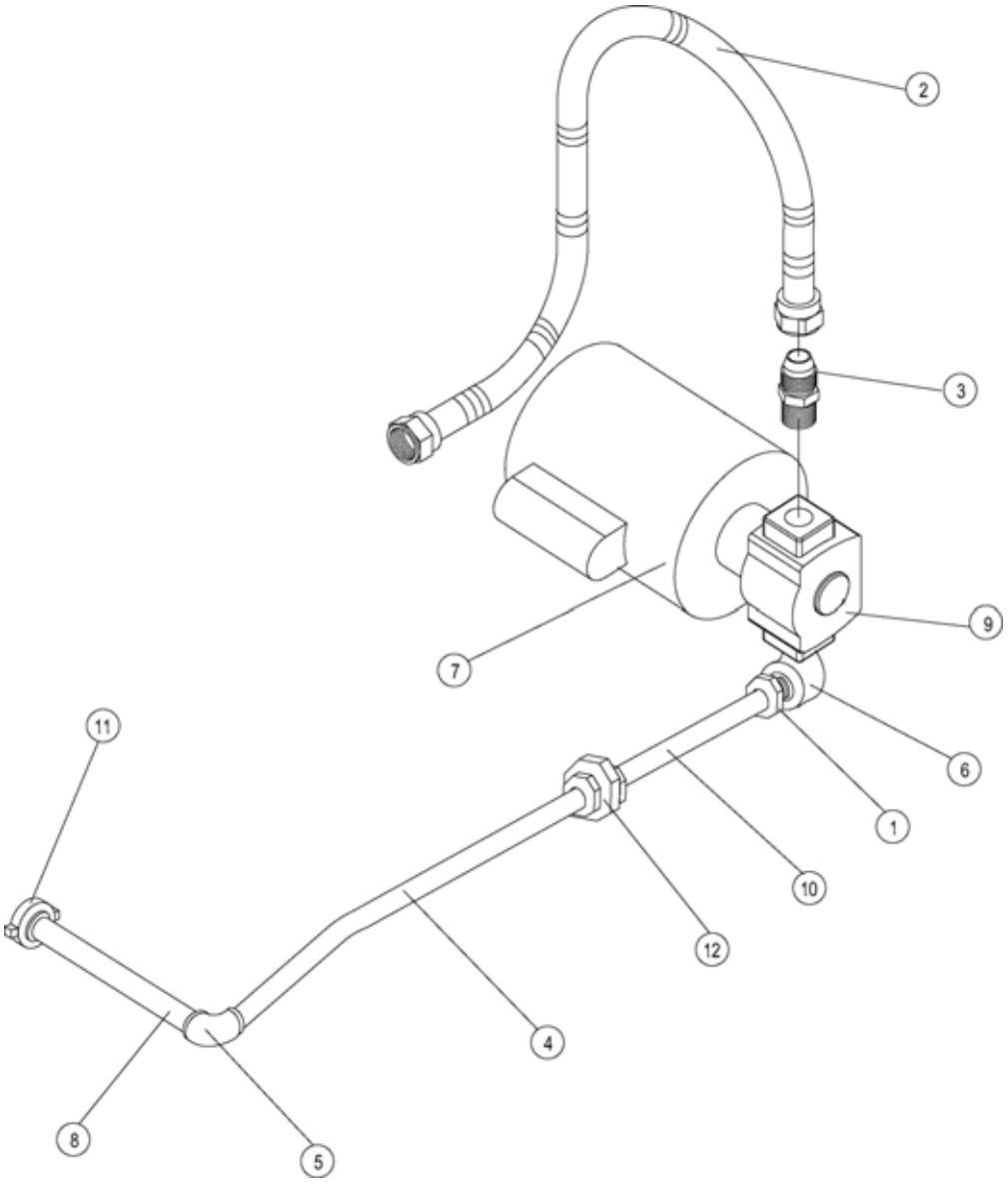


Table 3. *Motor & Piping Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B0851	1	BUSHING, BLK HEX REDUCING
2	LPFFA035	1	CONDUIT, 3/8" FLEX 17"
3	FT0536	1	COUPLING, 5/8 45¦ FLARE TO
4	DNFFA007	1	DRAIN LINE
5	FT0043	1	ELL, 3/8 90 DEG BLACK
6	FT0132	1	ELL, STREET 1/2 90 DEG BLACK
7	M0053	1	MOTOR, LEESON LESS CORD/PUMP
8	FT0314	1	NIPPLE, 3/8 X 5 BLK PIPE
9	P0070	1	PUMP ONLY FOR HAIGHT MOTOR
10	LPFFA003	1	TUBE 5/8 SS
11	FT0105	1	UNION, 3/8 HANDLE BAR
12	FT0204	1	UNION, 3/8 W/O HANDLE BAR

Figure 4. *Drain Valve and Handle Assembly*

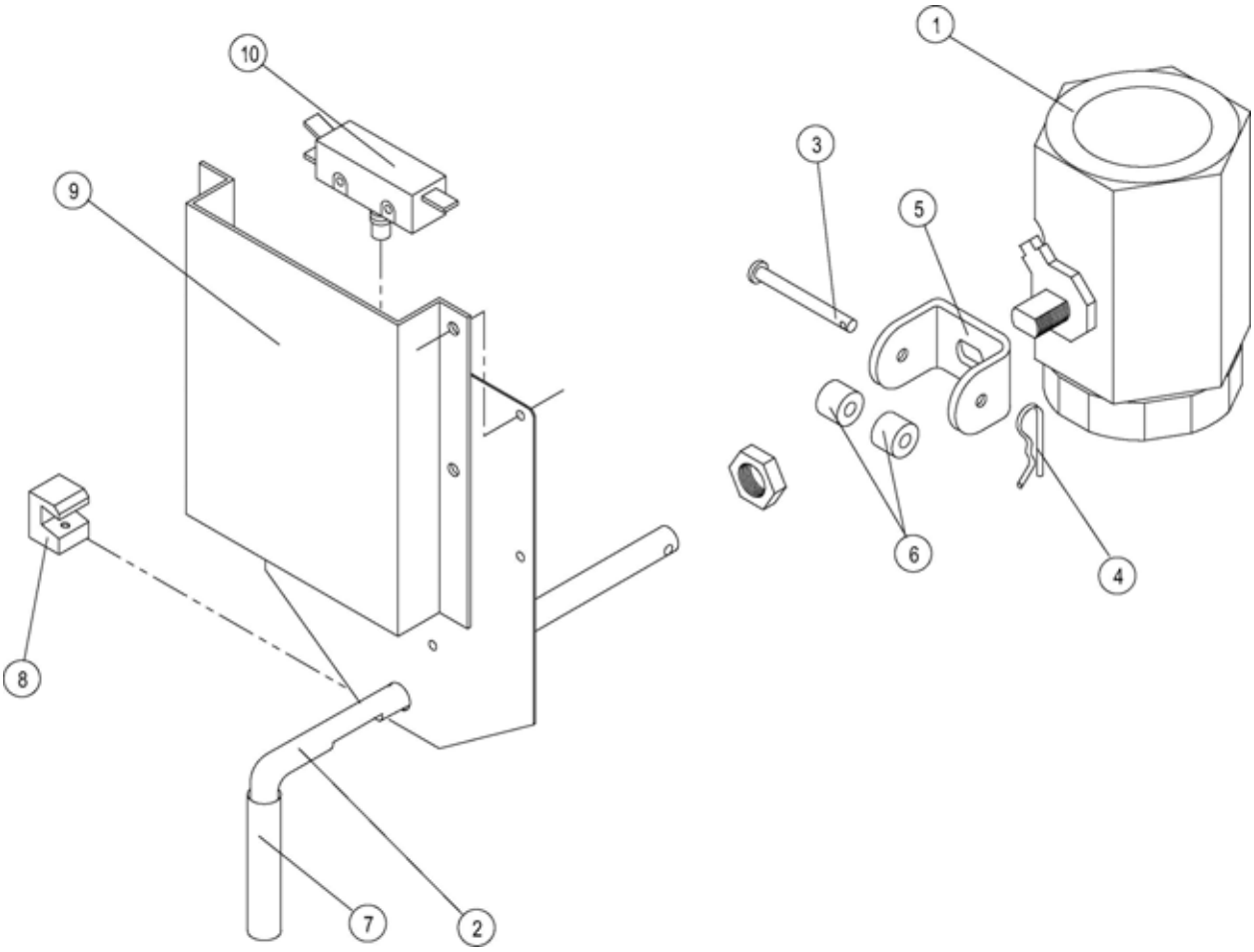


Table 4. *Drain Valve and Handle Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	D0060	1	VALVE, DRAIN SS BALL&PLT.CAR.STEM
2	MA18000508	1	HANDLE, DRAIN VALVE DNF
3	F0253	1	PIN, CLEVIS 3/16 X 1 3/4
4	F0254	2	PIN, COTTER HAIRPIN #213
5	FT0543	1	DRAIN VALVE BRACKET, FRYERS
6	SP0034	2	SPACER, DRAIN VALVE BRKT FRYERS
7	C0672	1	COVER, DRAIN HANDLE RED
8	CA0003	1	SWITCH ENGAGING BLOCK
9	DNFFA018	1	MICROSWITCH BOX
10	S0073	1	SWITCH, PUSHBUTTON MICRO

Figure 5. *Lower Control Panel Assembly*

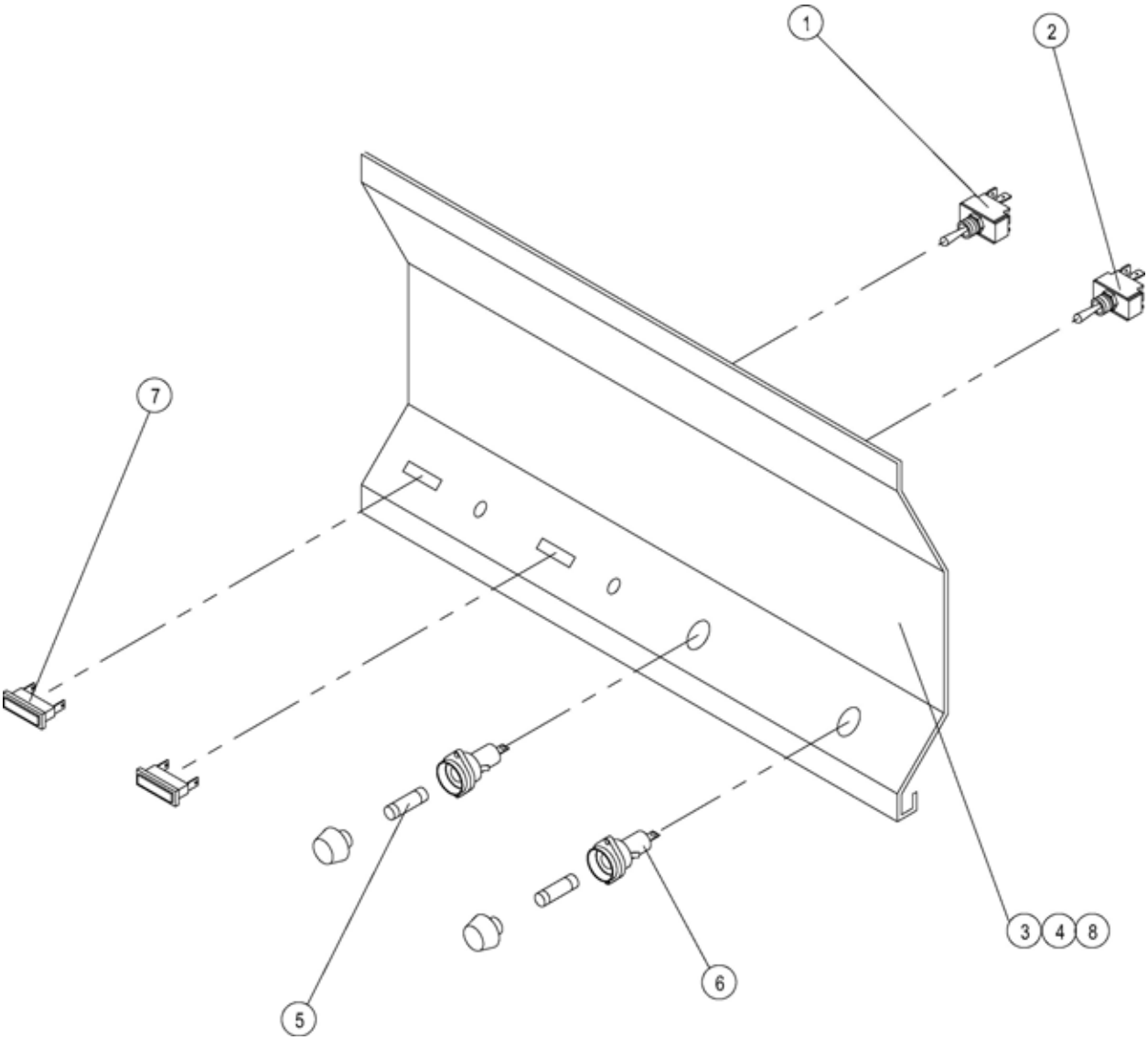


Table 5. *Lower Control Panel Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TS0001 or TS0002	1	SWITCH, TOGGLE SPST (SB1801) or SWITCH, TOGGLE DPST (SB1835)
2	TS0002	1	SWITCH, TOGGLE DPST (SB1801 & SB1835)
3	SB1816	1	LOWER CONTROL PANEL WELD, DNF
4	N0239	1	DECAL, FRONT PANEL DNF (NEW)
5	F0097	2	FUSE, 15A 300V SC15 TIME DELAY
6	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
7	PL0003	2	PILOT LIGHT, 250V RECT BLK BEZEL
8	N0412	1	DECAL, UPPER FRONT PANEL DNF

Figure 6. *Complete Oil Vat Assembly*

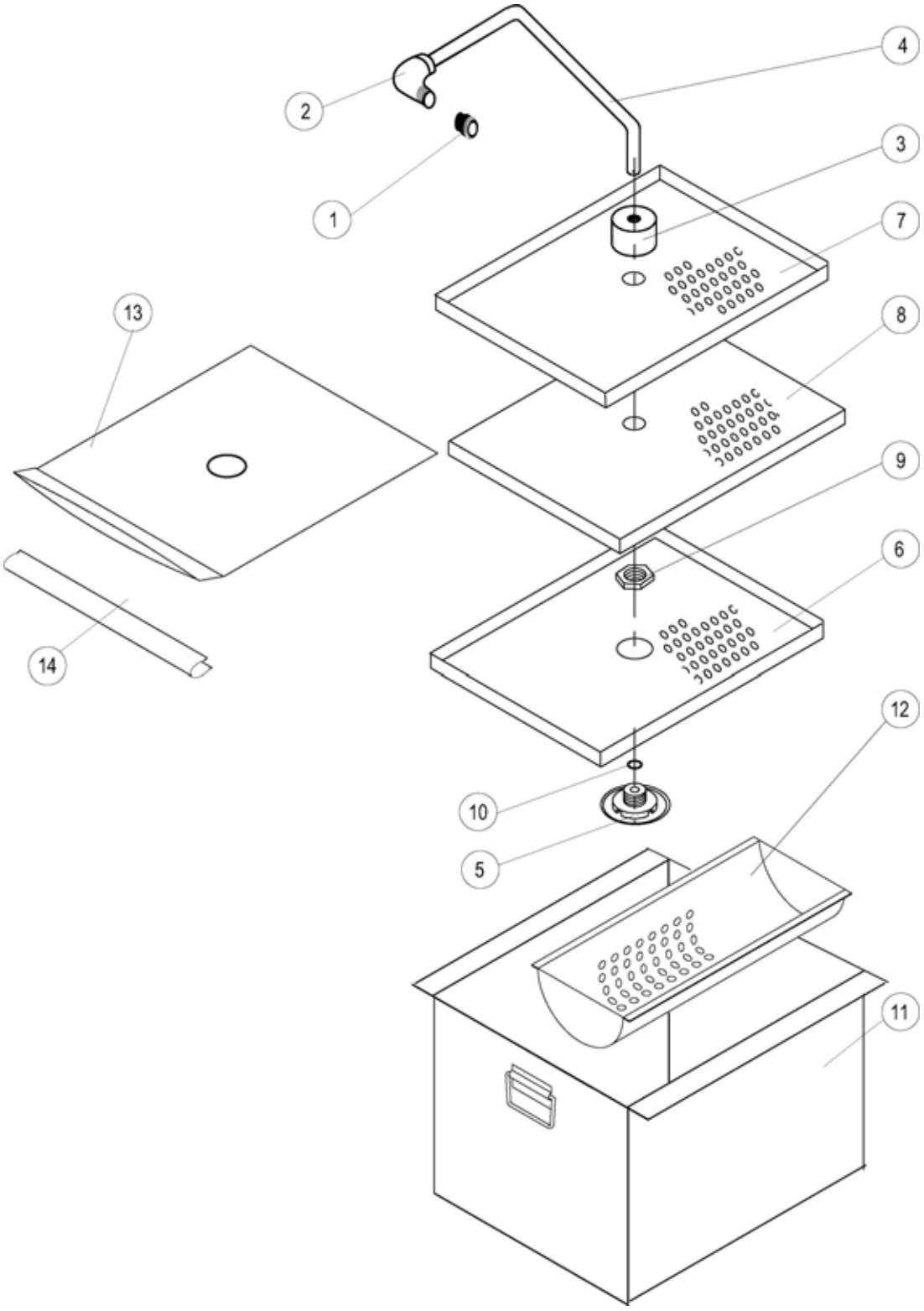


Table 6. *Complete Oil Vat Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
	SB7716	1	FILTER SCREEN ASSY DNFF
1	FT0105	1	UNION, 3/8 HANDLE BAR
2	FT0044	1	ELL, STREET 3/8 90 DEG BLACK
	SB7715	1	TUBE WELD ASSY, DNF-F
3	FC0003	1	FEMALE COUPLING
4	DNFFA028	1	TUBING, SCREEN TO UNION DNFF
5	SB7659	1	FILTER SCREEN FITTING SPOTWELD
6	FS0001	1	FILTER SCREEN, BOTTOM
7	FS0002	1	FILTER SCREEN, INTERCEPTOR
8	FS0003	1	FILTER SCREEN, TOP
9	FC0004	1	NUT SCREEN RETAINING FKM-F &
10	O0013	1	O-RING, FLUOROCARBON V680-70
11	SB2307	1	OIL CONTAINER WELD, FKF
12	SB2306	1	S/S CRUMB BASKET WELD, FKF
13	FI0007	1	FILTER, FKM-F 13.5 X 20.5
14	ST0015	1	FILTER BAG CLIP FKM-F

Figure 7. *Door Assembly*

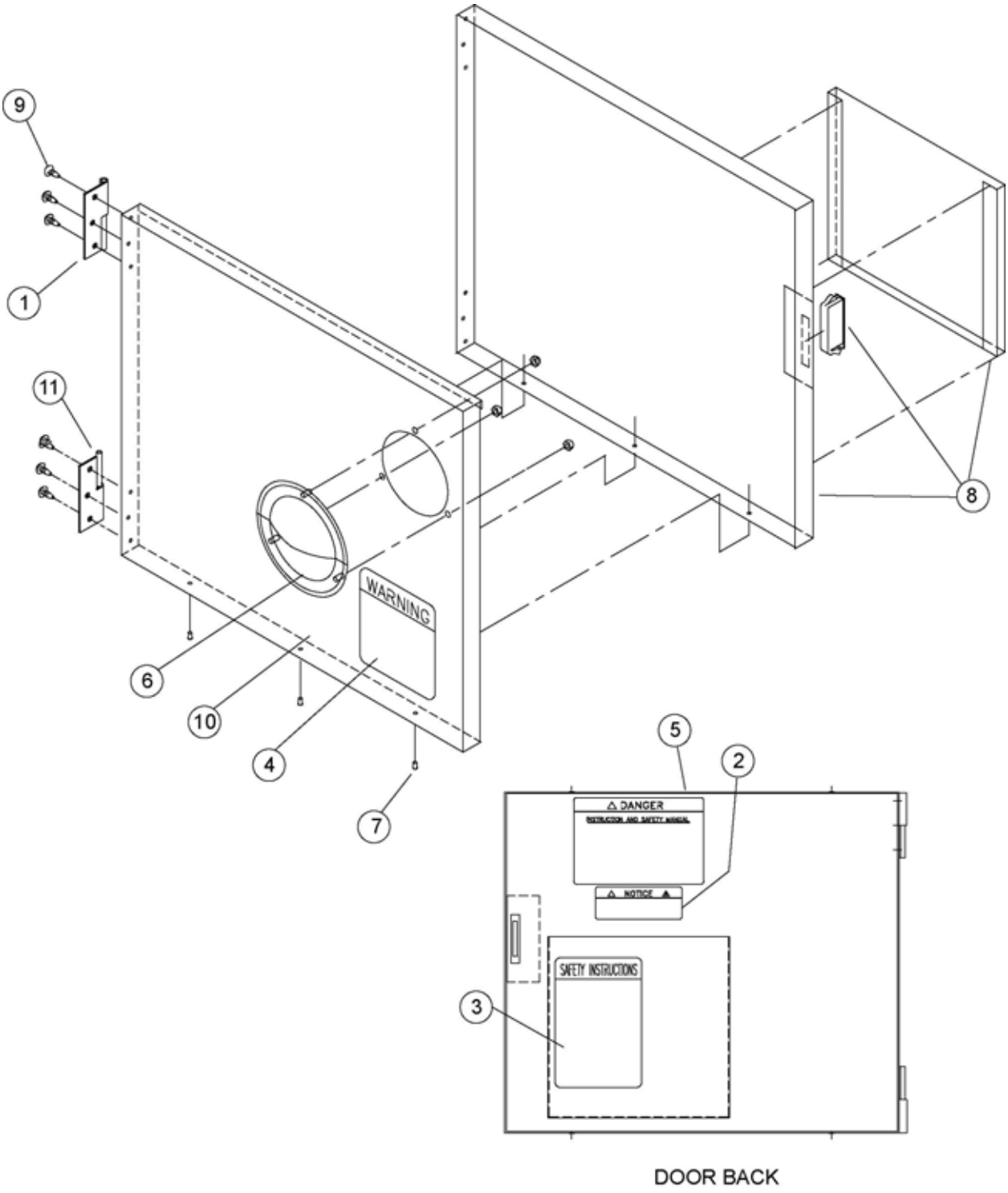
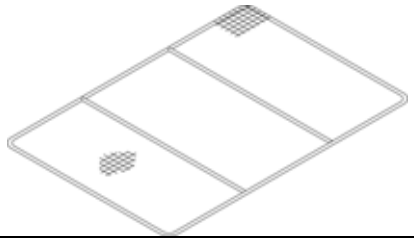
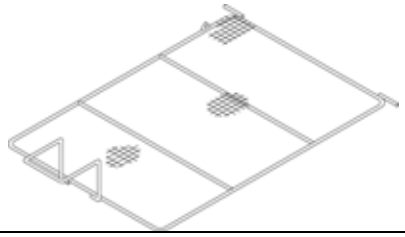
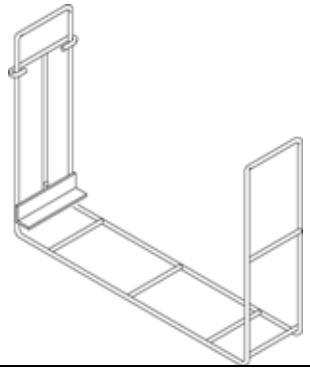


Table 7. *Door Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	H0010	1	HINGE, LH PIN HALF
2	N0165	1	DECAL, NOTICE LOST MANUAL
3	N0527	1	DECAL, SAFETY INSTR FRYERS
4	N0175	1	DECAL, SLIPPING ADMONITIONS
5	N0176	1	DECAL, INSTR & SAFETY MANUAL
6	P0022	1	HANDLE, PULL SS P60-1010
7	RIV172	3	RIVET, 1/8 X 1/4 CS PLT POP
8	SB1951	1	INSIDE DOOR POCKET/MAGNET WELD FKM
9	SCR008	6	SCREW, 10 X 1/2 PHIL TRUSS HD
10	WFKMA178	1	DOOR, FRYER OUTSIDE WELD
11	H0009	1	HINGE, DOOR, RH, PIN SIDE FRY.DOORS

Accessories

Accessory #	Description	Picture
D0012	DOWELL, WOODEN 1/2X18"	
R0012	RACK, FRY SCREEN 17" X 25"	
R0019	RACK, 17 X 25 SUBMERSION SCREEN	
R0020	RACK, FRY SCREEN LIFTER	
G0052	INSULATED MITT 13"	

Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Description	Wiring Diagram #	Figure #	Page #
DNF/DNF-F 220V/380V/50 Hertz/3 Phase	DNFE1015	Figure 8	22
DNF/DNF-F 240V/415V/1 Phase or 220V/380V/1 Phase or 200V/346V/1 Phase	DNFE1016	Figure 9	23
DNF/DNF-F 240V/1 Phase	DNFE1014	Figure 10	24

Figure 8. *DNF/DNF-F 220V/380V/50 Hertz/3 Phase*

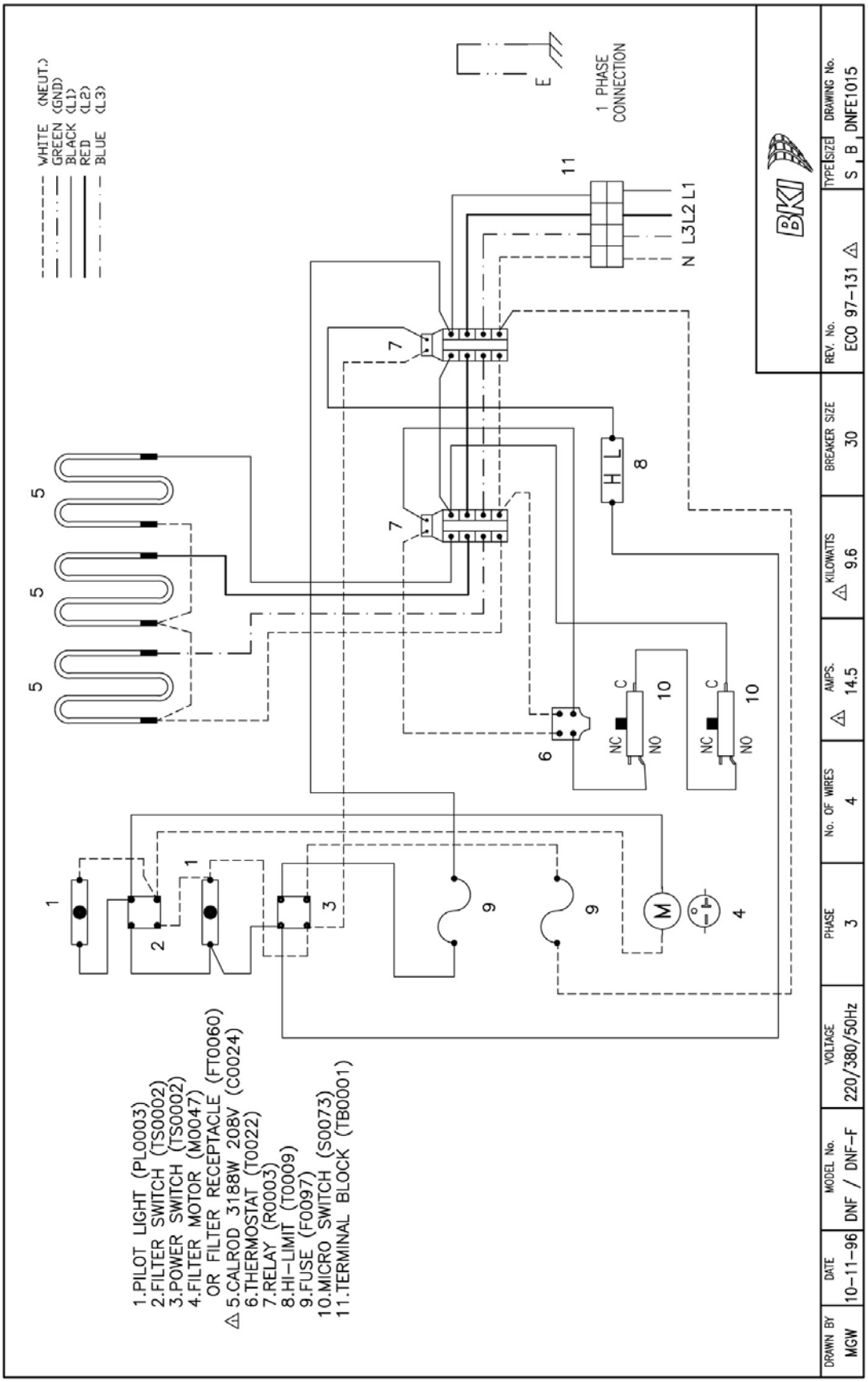


Figure 9. *DNF/DNF-F 240V/415V/1 Phase or 220V/380V/1 Phase or 200V/346V/1 Phase*

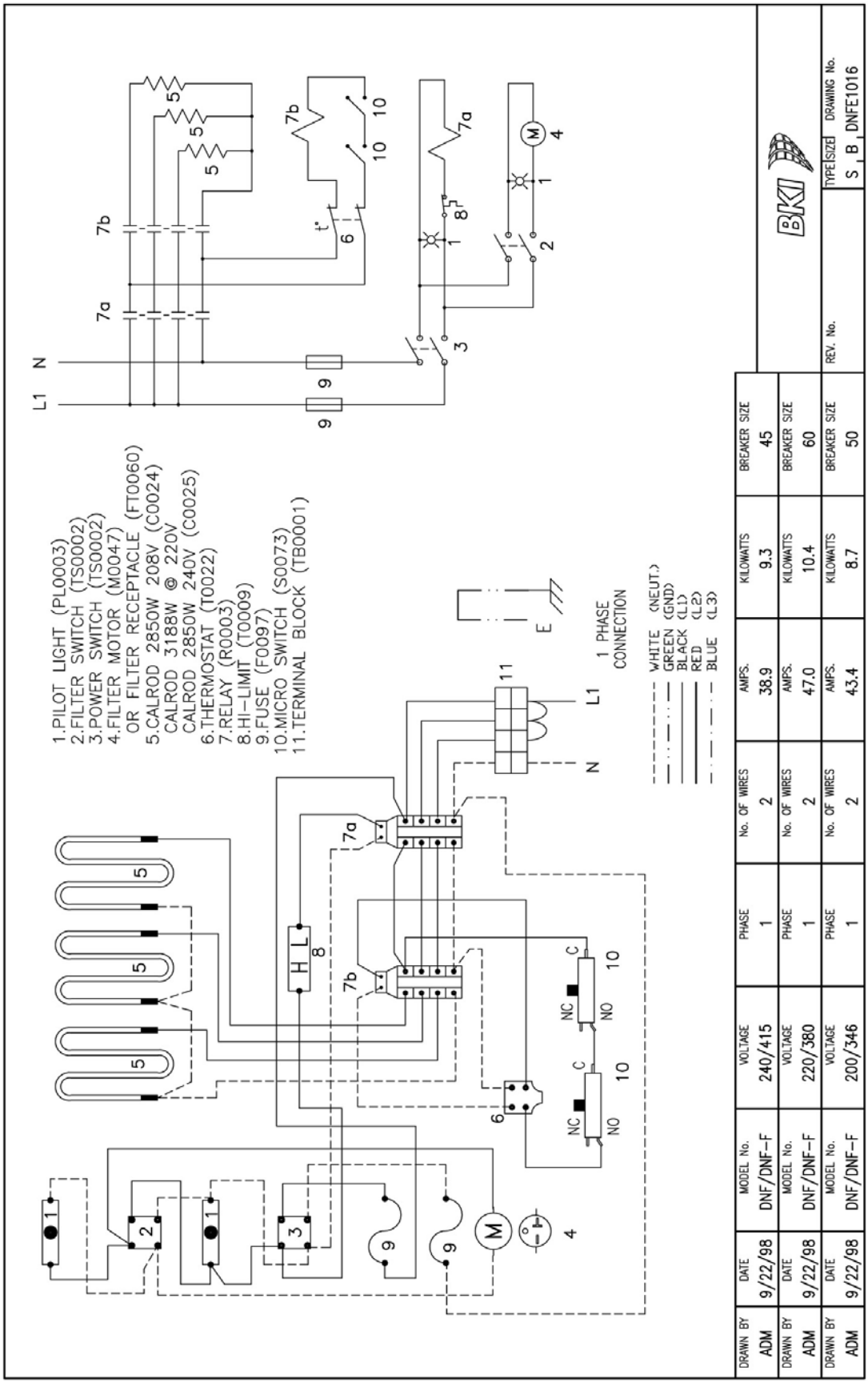
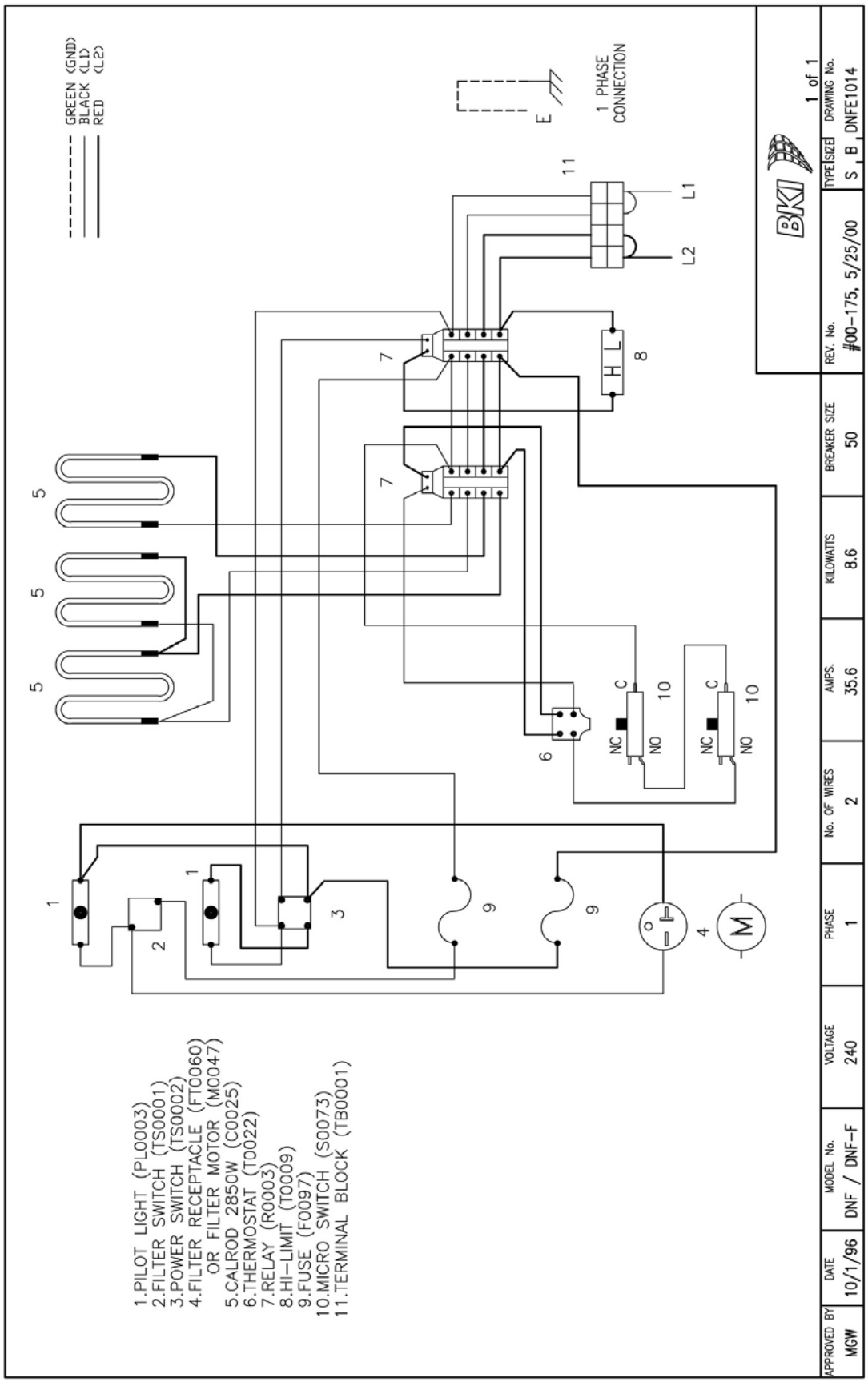

1.PILOT LIGHT (PL0003)
2.FILTER SWITCH (TS0002)
3.POWER SWITCH (TS0002)
4.FILTER MOTOR (M0047)
OR FILTER RECEPTACLE (FT0060)
5.CALROD 2850W 208V (C0024)
CALROD 3188W @ 220V
CALROD 2850W 240V (C0025)
6.THERMOSTAT (T0022)
7.RELAY (R0003)
8.HI-LIMIT (T0009)
9.FUSE (F0097)
10.MICRO SWITCH (S0073)
11.TERMINAL BLOCK (TB0001)
1 PHASE CONNECTION
WHITE (NEUT.)
GREEN (GND)
BLACK (L1)
RED (L2)
BLUE (L3)
DRAWN BY ADM DATE 9/22/98 MODEL No. DNF/DNF-F VOLTAGE 240/415 PHASE 1 No. OF WIRES 2 AMPS. 38.9 KILOWATTS 9.3 BREAKER SIZE 45
DRAWN BY ADM DATE 9/22/98 MODEL No. DNF/DNF-F VOLTAGE 220/380 PHASE 1 No. OF WIRES 2 AMPS. 47.0 KILOWATTS 10.4 BREAKER SIZE 60
DRAWN BY ADM DATE 9/22/98 MODEL No. DNF/DNF-F VOLTAGE 200/346 PHASE 1 No. OF WIRES 2 AMPS. 43.4 KILOWATTS 8.7 BREAKER SIZE 50
REV. No.
TYPE SIZE DRAWING No. S_B_DNFE1016

Figure 10. *DNF/DNF-F 240V/1 Phase*



Notes

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